

SPICY EGGPLANT PUREE

*A little oil for the baking tray
One 1.5 lb. Eggplant
A little salt
1 Tbs. olive oil
3 to 4 medium garlic cloves, minced
2 cups chopped onion
1 ½ tsp. salt
fresh black pepper to taste
2 Tbs. lemon juice
2 to 3 cups water
¼ cup yoghurt
2 Tbs. tahini
2 Tbs. honey
¼ tsp. cayenne (to taste)
Toppings:
Minced fresh parsley and/or cilantro
Extra yoghurt
Finely minced red bell pepper*

Preheat oven to 375 degrees F. Lightly oil baking tray

Slice eggplant in half lengthwise. Lightly salt each open side, and place them open side down on the tray. Bake for 30 minutes, or until very soft. Cool until handle-able, remove and discard the seeds and skin, and set the pulp aside.

Heat the olive oil in a small skillet. Add garlic, onion, salt and pepper, and saute over medium heat until the onion is soft (8 to 10 minutes). Stir in lemon juice, remove from heat.

Puree the eggplant, onion saute, water, yoghurt, tahini, and honey together in a food processor or blender. You might need to do this in several batches.

Transfer to a large, heavy saucepan and heat very gently. Add cayenne, and taste to adjust seasonings. Serve hot, with or without toppings.

Submitted by Raina Gardner